



Public Health
Environmental Health Services

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|--|---------------------|--|--------------------------------|--------------------------------|
| FACILITY NAME PIRATE COVE | | DATE 4/18/2019 | REINSPECTION DATE 5/02/2019 | PERMIT EXPIRATION 4/30/2019 |
| LOCATION 100 PARK MOABI RD, NEEDLES, CA 92363 | | INSPECTOR Tamara King | | |
| MAILING ADDRESS 1100 LONDON BRIDGE RD UNIT G 104, LAKE HAVASU CITY AZ 86404 | | IDENTIFIER: Main inside restaurant SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required | | |
| TIME IN 11:45 AM | TIME OUT 1:40 PM | FACILITY ID FA0007755 | RELATED ID PR0022982 | PE 1622 |

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.



SCORE 85

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

See the following pages for the code sections and general requirements that correspond to each violation listed below.

○ In = In compliance
+ COS = Corrected on-site

○ N/O = Not observed
⊗ MAJ = Major violation

○ N/A = Not applicable
⊗ OUT = Out of compliance

| DEMONSTRATION OF KNOWLEDGE | | COS | MAJ | OUT |
|--------------------------------------|---|-----|-----|-----|
| In | N/O 1. Demonstration of knowledge; food safety certification Food Safety Cert Name: NONE | | | 2 |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | |
| In | 2. Communicable disease; reporting, restrictions & exclusions | | 4 | |
| In | N/O 3. No discharge from eyes, nose, and mouth | | | 2 |
| In | N/O 4. Proper eating, tasting, drinking or tobacco use | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | |
| In | N/O 5. Hands clean and properly washed; gloves used properly | + | ⊗ | 2 |
| In | 6. Adequate handwashing facilities supplied & accessible | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | |
| In | N/O N/A 7. Proper hot and cold holding temperatures | + | ⊗ | 2 |
| In | N/O N/A 8. Time as a public health control; procedures & records | | 4 | 2 |
| In | N/O N/A 9. Proper cooling methods | | 4 | 2 |
| In | N/O N/A 10. Proper cooking time & temperatures | | 4 | |
| In | N/O N/A 11. Proper reheating procedures for hot holding | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | |
| In | N/O N/A 12. Returned and reserve of food | | | 2 |
| In | 13. Food in good condition, safe and unadulterated | | 4 | 2 |
| In | N/O N/A 14. Food contact surfaces: clean and sanitized | | 4 | 2 |

| FOOD FROM APPROVED SOURCES | | COS | MAJ | OUT |
|--------------------------------------|--|-----|-----|-----|
| In | 15. Food obtained from approved source | | 4 | |
| In | N/O N/A 16. Compliance with shell stock tags, condition, display | | | 2 |
| In | N/O N/A 17. Compliance with Gulf Oyster Regulations | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | |
| In | N/A 18. Compliance with variance, specialized process, and HACCP Plan | | | 2 |
| CONSUMER ADVISORY | | | | |
| In | N/O N/A 19. Consumer advisory provided for raw or undercooked foods | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | |
| In | N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered | | 4 | |
| WATER/HOT WATER | | | | |
| In | 21. Hot and cold water available | | 4 | 2 |
| LIQUID WASTE DISPOSAL | | | | |
| In | 22. Sewage and wastewater properly disposed | | 4 | 2 |
| VERMIN | | | | |
| In | 23. No rodents, insects, birds, or animals | | 4 | 2 |

| SUPERVISION | OUT |
|--|-----|
| 24. Person in charge present and performs duties | 1 |
| PERSONAL CLEANLINESS | |
| 25. Personal cleanliness and hair restraints | 1 |
| GENERAL FOOD SAFETY REQUIREMENTS | |
| 26. Approved thawing methods used, frozen food | ⊗ |
| 27. Food separated and protected | 1 |
| 28. Washing fruits and vegetables | 1 |
| 29. Toxic substances properly identified, stored, used | ⊗ |
| FOOD STORAGE/DISPLAY/SERVICE | |
| 30. Food storage; food storage containers identified | 1 |
| 31. Consumer self-service | 1 |
| 32. Food properly labeled & honestly presented | 1 |

| EQUIPMENT/UTENSILS/LINENS | OUT |
|--|-----|
| 33. Nonfood contact surfaces clean | ⊗ |
| 34. Warewashing facilities: installed, maintained, used; test strips | 1 |
| 35. Equipment/Utensils approved; installed; clean; good repair, capacity | ⊗ |
| 36. Equipment, utensils and linens: storage and use | 1 |
| 38. Adequate ventilation and lighting; designated areas, use | 1 |
| 39. Thermometers provided and accurate | 1 |
| 40. Wiping cloths: properly used and stored | ⊗ |
| PHYSICAL FACILITIES | |
| 41. Plumbing: proper backflow devices | 1 |
| 42. Garbage and refuse properly disposed; facilities maintained | 1 |
| 43. Toilet facilities: properly constructed, supplied, cleaned | 1 |
| 44. Premises; personal/cleaning items; vermin-proofing | ⊗ |

| PERMANENT FOOD FACILITIES | OUT |
|---|-----|
| 45. Floor, walls, ceilings: built, maintained, and clean | ⊗ |
| 46. No unapproved private homes/living or sleeping quarters | 1 |
| SIGNS REQUIREMENTS | |
| 47. Signs posted; last inspection report available | 1 |
| 48. Food handler cards | 3 |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | ⊗ |
| 53. Impoundment | |
| 54. Permit Suspension | |



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| | |
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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

MAJOR

POINTS

4

Compliance date not specified
Complied on 4/18/2019
Violation Reference -

Inspector Comments: 1) Food Handling employees at the cooks line were observed donning new gloves without first washing hands.
2) Employees at the cooks line were observed touching soiled shirts and touching a visibly soiled rag stored at stove to dry hands after touching food with bare hands and before resuming food handling.
3) Employees were observed not minimizing bare hand contact by using utensils at the cooks line during food preparation.

Corrected on site.

Employees are required to wash hands each time gloves are changed and before new gloves are donned. Hands are washed any time contamination may have occurred, when an individual has touched their person, hair, or clothing, or any body part other than clean hands, when they switch tasks, when they enter the kitchen, after using the restroom, after returning from break and at any other time contamination has or may have occurred.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf>

7. PROPER HOT AND COLD HOLDING TEMPERATURES

MAJOR

POINTS

4

Compliance date not specified
Complied on 4/18/2019
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: 1) Stacks of lettuce, onion, tomato, pickles stored on trays pre-prepared for the burgers at room temperature. The burger topping stacks were measured at 59 degrees F.
2) Pepper jack cheese comes pre-sliced and is stored in the cold holding unit at the cooks line. Pepper jack cheese at the cooks line measured between 40 degrees F (Bottom of the stack) and 45 degrees F (top of the stack) in the cold holding unit. Throughout the inspection the top to the reach in portion of the cold holding unit was maintained open. The top half of the pepper jack cheese that was measured above 41 degrees F was discarded by the cook. The temperature of the cheese that remained was measured at 40 degrees F.

Corrected on site.

Foods being cold held shall be maintained at below 41 degrees F.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS

1

Compliance date not specified
Complied on 4/18/2019
Violation Reference - HSC -
114018, 114020, 114020.1

Inspector Comments: Observed packaged bacon being thawed in the food preparation sink at room temperature, not under running water.

Corrected on site. The cold water was turned on to correctly thaw the frozen bacon.

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TheImportanceProperDefrosting.pdf>



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| | |
|--|--------------------------|
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29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114254, 114254.1

Inspector Comments: Observed one (1) spray bottle containing a clear liquid to not be labeled.
Label the spray bottle.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: 1) Observed the handle and doors of the upright freezer units in the kitchen to have accumulation of food residue.

2) Observed standing water in the bottom of the 3-door reach in cold holding unit at the cooks line.

Clean the refrigeration units and maintain in a clean and sanitary manner.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114130, 114130.1, 114130

Inspector Comments: Observed the gaskets of the 3-door reach in cold holding unit at the cooks line to be split.

Repair or replace the damaged gaskets.

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS**1**

Compliance date not specified
Complied on 4/18/2019
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: 1) Observed wet wiping cloths stored on counter tops throughout the kitchen.

2) Observed the sanitizer bucket containing wet wiping cloths in the server station to measure between 100 and 200 ppm quaternary ammonia solution. The solution was replaced with sanitizer measuring 200 ppm quaternary ammonia.

Discontinue this practice. Wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food shall be used only once, unless kept in clean water with sanitizer. Sponges shall not be used in contact with cleaned and sanitized or in-use food-contact surfaces.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)



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44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

| | |
|---------------------------|---|
| POINTS 1 | <p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123</p> <p>Inspector Comments: 1) Observed personal frozen yogurt stored in the upright freezer above and adjacent to customer foods. 2) Observed an open employee beverage stored at a food preparation table, not currently in use.</p> <p>Corrected on site. Discontinue this practice. Personal effects, employee foods, and beverages shall be stored in a designated room or area where contamination of food, equipment, utensils, linens, and single-use articles cannot occur.</p> |
|---------------------------|---|

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

| | |
|---------------------------|--|
| POINTS 1 | <p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266</p> <p>Inspector Comments: The floors below equipment and counter tops throughout the kitchen were observed with an accumulation of food residue, dust, dirt, and other debris.</p> |
|---------------------------|--|

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

52. VC & D

| | |
|---------------------------|---|
| POINTS 0 | <p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113980</p> <p>Inspector Comments: Approximately 1 lb of pepper jack cheese and 2 trays of lettuce, tomato, onion, pickle stacks were voluntarily condemned and discarded this date.</p> |
|---------------------------|---|

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Overall Inspection Comments



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| | |
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Grade card replaced on this date, a "B" grade card was posted this date.

A PEP talk was provided on this date.

The following handouts were provided at the time of this inspection: Top 5 CDC Risk Factors handout, Active Managerial Control Handout, Request for Rescore form, Food temperature stickers.

Notes:

Hot water in the facility measured a minimum of 120F.

Adequate ware washing knowledge demonstrated by employees on this date.

For a B grade (score of 80 to 89)

A re-score inspection may be requested by a food facility who receives a "B" grade after the completion of an official routine inspection. This request is optional on the part of the facility which may wish to try to improve their score or letter grade. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. The inspection rate is \$245.00 per hour. A minimum of \$122.50 will be charged for the first 30 minutes of inspection time. A Letter Grade Card shall remain valid until the Health Official completes the next routine inspection or re-score inspection of the food facility. A re-score inspection is a new, unscheduled, complete routine inspection that a) may be required by County Ordinance #33.1403; or b) may be requested by the food facility.

Signature(s) of Acknowledgement

NAME: Shivan Narayan
TITLE: Bar Restaurant Manager